

# ENTALLY

## ↳ LODGE ↳

### starters

Homemade Pizza Bread   garlic & cheese <u>or</u> herb & cheese (n)	11.0
Homemade Thai Fish Cakes served with wasabi hollandaise aioli (g/n)	14.5
Chef's House made Soup served with toasted sourdough bread <i>please ask our staff for today's option (g/n)</i>	13.5
Puff Pastry Bruschetta with red pesto, roasted pumpkin, goat's cheese, caramelised onion, balsamic, & baked pepitas (v)	14.5
Salt & Pepper Fried Pineapple-Cut Squid with a light salad & sweet chilli dipping sauce (n/d)	13.0
Pork Belly, twice cooked in our own master stock served with braised red cabbage, mushroom & soy glaze (g/n)	15.5
Seasoned Cauliflower & Blue Cheese Potato Croquettes with a spicy capsicum dipping sauce (n)	13.5

### sides

Fries & garlic aioli	8.0	Seasonal Steamed Buttered Greens	5.0
Roasted Potatoes	8.0	Potato Garlic Mash	8.0
Garden Salad	8.0	Potato Wedges & sour cream	8.0

gluten free (g) | nut free (n) | dairy free (d)

please inform our staff if you have any allergies or dietary needs

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### mains

Crispy Skin Tasmanian Salmon with roast potatoes, steamed asian greens & wasabi hollandaise to finish (g)	29.0
Porterhouse Steak served with garlic potato mash, steamed broccolini & confit tomato, mushroom wonton & topped with your choice of sauce – mushroom, red wine jus, or peppercorn (n)	36.5
Chicken Breast filled with tasmanian brie cheese, sundried tomato & wrapped in prosciutto served with roasted kipfler potatoes & broccolini port wine jus	28.5
Salt & Pepper Fried Pineapple-Cut Squid served with chips, garden salad & sweet chilli dipping sauce (g/n)	24.0
300g Bourbon Rubbed Loin of Pork with potato mash & steamed greens (g/n)	27.0
Chicken Breast Schnitzel served with house salad, chips & choice of sauce - mushroom, red wine jus, pepper sauce, <u>or</u> traditional parmigiana	24.0
Roasted Pumpkin, Field Mushroom, Baby Spinach & Pine Nut House Made Gnocchi with white truffle oil & shaved parmesan cheese (g/n)	26.0
Eight Hour Slow Cooked Beef Ribs with freshly made slaw, chips & sticky bbq sauce (d)	33.0
Braised Cape Grim Ox Cheek with roasted root vegetables & garlic potato mash (g/n)	28.0

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### desserts

Cinnamon Spiced Apple & Berry Strudel served with brandy custard & vanilla ice-cream	13.5
Chef's Own Sticky Date Pudding served with salted caramel ice cream & topped with toffee shards	13.5
Double Chocolate Shell Tart & Premium Dark Chocolate Ganache served with toasted hazelnuts & mascarpone	13.5
White Chocolate & Matcha Green Tea Cheesecake served with black sesame seed ice-cream & gingerbread crumb	14.5
Honey & Vanilla Bean Pannacotta served with mixed berry coulis & praline dust	13.5
Affogato freshly brewed espresso served over vanilla ice cream with a shot of liqueur - your choice of: Frangelico   Kahlua   Spiced Rum   Vanilla Galliano   Jameson's	15.0

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